



Les Griffons de Pichon Baron 2017

Les Griffons de Pichon Baron is the estate's latest addition. This wine has a **pure and direct** character. The grapes which make up this wine's blend come primarily from gravelly plots of land near the Gironde estuary, a good environment for Cabernet-Sauvignon. Les Griffons offers a vigorous and fresh tasting experience, full-bodied and clean, overflowing with energy. It can be laid down in the cellar for over 20 years or enjoyed right away.



Blend

52% Cabernet-Sauvignon
48% Merlot

Ageing

60% in new barrels
40% from barrels of one vintage, for 18 months

Vintage conditions

2017 was characterised by a dry early winter followed by a rainy February, a very mild spring, a frosty period on 27th and 28th April and a warm, dry summer. Our estates were protected from the frost on the whole. Only a few plots were affected, representing 15% of the total surface area.

Bud break, which started between 25th to 30th March, was steady and consistent. The first flowers could be seen in mid-May on the earliest plots. Early ripening, observed at the end of July, was remarkably consistent.

The moderate summer temperatures limited the risk of water stress and preserved acidity. Finally, fairly dry weather in August helped the grapes to mature.

Cool, damp conditions in the first two weeks of September changed the year's character. The skins started to develop faster, requiring vigilance in monitoring progress of maturity. Close observation of the plots was key to determining the 2017 harvest date.

The earliest plots of Merlot reached maturity, with good phenolic ripeness, in mid-September. The Cabernet-Sauvignon were close to the Merlot and could be harvested immediately afterwards without risk.

Vatting was controlled to keep temperatures below 10°C and ensure progressive extraction in the estate's signature style. Alcoholic fermentation soon started at a moderate rate, enabling progressive extraction during the fermenting phase to suit each variety and each terroir. Temperatures were kept at 25 to 27°C. Maceration lasted from 16 to 24 days. The wine was transferred to barrels by the end of November.

The harvest for Les Griffons de Pichon Baron took place on 20th and 21th September with the Merlot grapes and from 27th September to 3rd October with the Cabernet-Sauvignon.

Bottling date: 03/06/2019



Les Griffons de Pichon Baron 2017

Tasting note *(August 2019)*

“ Griffons de Pichon Baron 2017 is a dark and intense carmine in colour. The nose reveals notes of fresh red fruits, such as Morello cherry and strawberry. The range of aromas then develops to include the delicate characteristics of mild spices. The palate is velvety, mellow, elegant, fleshy, clean and well balanced. The tannin is supple, juicy and refined, enhanced by very well-integrated, top-quality ageing.

As a whole it is approachable, fresh and harmonious. This Griffons is full of charm and has great ageing potential.”

Jean-René Matignon, Technical Director

